



Wedding Buffet Menu

Served Buffet Style

Artisan Breads

Variety of Marinated Olives

Salads
(One Selection)

Young Hearts of Romaine

Parmesan Cheese, Herb Croutons, Caesar Dressing

Baby Spinach Salad

Laura Chenel Goat Cheese, Candied Walnuts, Balsamic Vinaigrette

Heirloom Tomato Salad

*Garden Basil, Napa EVOO, Sea Salt
(Seasonal: Mid-August – October)*

Entrée
(Two Selections)

Mary's Organic Chicken Breast

Rosemary Cipollini Sauce

Niman Ranch Prime Rib

*Au Jus
(Carving Station)*

Pork Tenderloin

*Stuffed with Tart Cherry, Dawn Ranch Apple Chutney
(Carving Station)*

Grilled Salmon

Preserved Lemon

Willie Bird Organic Turkey Breast

*Gravy
(Carving Station)*

Dawn Ranch
Agriculture Public House

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Grilled Seasonal Vegetables
Included

Sides
(One Selection)

Pearl Couscous
Feta Cheese, Tomatoes, Basil, Olive Oil

Savory Bread Pudding
Shallots, Fresh Herbs

Roasted Fingerling Potatoes
Garden Herbs

Potato Gratin
Leeks, Parmesan & Laura Chenel Goat Cheese

Dessert

Seasonal Pie Station
Whipped Cream